



# LOVE AT FIRST BITE

## Catering <sup>35</sup> YEARS

where catering is a work of heart



Our 2017 Holiday Hors d'Oeuvres Menu is priced per person, for events with 50 guests or more. Please contact us for availability & pricing for any event with fewer than 50 guests.

## HORS d'OEUVRES & ARTISAN DISPLAYS

### Chilled & Appetizing

Vegetable Crudités with ranch dip	2.25 per guest
Poppy-Seed Chicken Bouchée	2.25 per guest
Grape & Blue Cheese Truffles	2.25 per guest
Wasabi Devilled Eggs	2.25 per guest
Artichoke, Heart of Palm & Mushroom Ceviche 	2.25 per guest
Cheese & Crackers with slices of smoked gouda, cheddar, swiss, muenster, pepper jack & gourmet crackers	2.50 per guest
Relish Wreath with pickled veggies, olives & cubed cheese	2.50 per guest
Caprese Skewers 	2.50 per guest
Brie Tartlets your choice of pear, pomegranate or leek	2.50 per guest
Asparagus Crêpe Wraps	2.75 per guest
Fresh Fruit Display  	2.95 per guest
Cucumber Crudité Cups  	3.50 per guest
Layered Pesto, Sun-dried Tomato & Ricotta Torte	3.50 per guest

Stuffed Pepperoncini with dill cream cheese & smoked salmon	3.50 per guest
Fresh Hummus Variety 	3.75 per guest
Crab Stuffed Endives with pico de gallo & avocado crema	3.95 per guest
Goat Cheese Stuffed Figs 	4.25 per guest
Assorted Sushi	4.75 per guest
Shrimp Cocktail Pineapple Tree served with lemons & cocktail sauce	5.25 per guest
Cocktail Crab Claws 	5.75 per guest
Ahi Tuna Tartare with fresh wonton crisps	5.95 per guest

Each hors d'oeuvre is priced per guest, with 2 pieces per serving. Fewer than 50 guests, please inquire for pricing & availability.



# HORS d'OEUVRES & ARTISAN DISPLAYS

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## Warm & Comforting

<b>Caramelized Bacon Wrapped Smokies</b>	1.95 per guest	<b>Cheddar Sage Sausage Balls</b>	2.50 per guest
<b>Date Rumake</b> bacon wrapped date stuffed with almond	1.95 per guest	<b>Red Creamer Potatoes</b> with gorgonzola, caramelized onions & bacon	2.75 per guest
<b>Cheese Stuffed Mushrooms</b> garlic, cheddar & parmesan breadcrumb crust	1.95 per guest	<b>Baked Brie en Croûte</b> with choice of fig, pear or raspberry	2.75 per guest
<b>Asian Stuffed Mushrooms</b> creamy carrot & ginger with sweet chili sauce	2.25 per guest	<b>Marinated Beef Skewers</b> with chimichurri or teriyaki sauce	3.25 per guest
<b>Spinach Filo Rolls</b> with feta	2.25 per guest	<b>Cheese Stuffed Artichokes</b>	3.25 per guest
<b>Chicken Cilantro Empanadas</b> with cheddar cheese & salsa	2.25 per guest	<b>Mini Beef Wellingtons</b> sirloin steak, porcini mushrooms, garlic, shallots & gorgonzola cheese wrapped in puff pastry	3.50 per guest
<b>Marinated Chicken Skewers</b> peanut satay, teriyaki or moroccan marinade	2.50 per guest	<b>Mini Crab Cakes</b> with cajun sauce	3.50 per guest
<b>BBQ Beef Meatballs</b>	2.50 per guest	<b>Smoked Salmon Galettes</b> with dill cream	4.50 per guest
<b>Hot Spinach &amp; Artichoke Dip</b> creamy baked parmesan dip with spinach & artichoke hearts served with sliced baguette	2.50 per guest	<b>Grilled Asparagus</b> with prosciutto & parmesan	4.50 per guest
<b>Gourmet Mac-N-Cheese Cups</b> gorgonzola & cheddar or havarti & parmesan	2.50 per guest	<b>Marinated Shrimp Skewers</b> <b>GF</b> with cilantro lime, bbq, scampi or spicy marinade	5.25 per guest
<b>Andouille Sausage Puffs</b> spiced & smoky cajun-style sausage, cheddar cheese & garlic baked in flaky puff pastry	2.50 per guest	<b>Bacon Wrapped Scallops</b> seared & wrapped with hickory smoked bacon	5.25 per guest

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# HORS d'OEUVRES & ARTISAN DISPLAYS

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## Artisan Displays

### Gourmet Cheese

honey & pistachio rolled chèvre cheese, with cubed havarti, sage & port wine derby wedges, roasted rosemary marcona almonds & berries, served with rustic bread & gourmet crackers.  
4.95 per guest

### Antipasto

grilled vegetables, artisan cheese such as manchego, mozzarella & fresh goat cheese rolled in crushed pistachios, olive tapenade, handmade fresh hummus with cured meats including, salami, prosciutto, mortadella, garnished with roasted rosemary marcona almonds & served with baguettes & gourmet crackers.  
5.50 per guest

## Crostini

Choose from the following styles:

<b>Olive or Tomato Bruschetta</b>	2.25 per guest
<b>Pear &amp; Gorgonzola Crostini</b>	2.95 per guest
<b>Butternut Squash, Sage &amp; Ricotta Crostini</b>	4.25 per guest
<b>Heirloom Tomato &amp; Burrata Cheese Crostini</b>	4.75 per guest
<b>Figgy Piggy Crostini</b> with prosciutto, fig & havarti	4.95 per guest
<b>Tenderloin Crostini</b> with horseradish chive sauce	5.50 per guest

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## Soup Shots

Served in a shot glass with mini garlic crostini

- ◆ Butternut Apple Bisque
- ◆ Spicy Pumpkin Soup with Pesto
- ◆ Tomato Bisque

Choose 1 soup: 4.25 per guest

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## Sliders

<b>BBQ Pulled Chicken Sliders</b> with coleslaw	3.50 per guest
<b>BBQ Pulled Pork Sliders</b> with apple coleslaw	3.95 per guest
<b>Turkey &amp; Sweet Potato Sliders</b> with cranberry slaw & smoked gouda	4.25 per guest

